



PRODUCER PROFILE

Estate owned by: Alice and Paulo Tavares da Silva
Winemaker: Sandra Tavares da Silva
Total acreage under vine: 110
Estate founded: 1855
Winery production: 15,960 Bottles
Region: VR Lisboa
Country: Portugal

Chocalha Red 2019

WINE DESCRIPTION

Quinta de Chocalha Tinto is a blend of indigenous Portuguese varieties sourced from 16th century vineyards 28 miles northwest of Lisbon. Fermented in traditional granite lagares and stainless steel, the wine is then refined for 18 months in French oak barriques.

The grapes, which were previously de-stemmed, went through a pre-fermenting maceration at low temperatures for 12 hours. Fermentation took place in lagares with successive pressings by machine and in stainless steel vats for 10 days, not exceeding 27°C. The aging and malolactic fermentation occurred for 18 months in used French oak barriques.

TASTING NOTES

Deep violet in color with a powerful bouquet of ripe black fruit, spice and rose, this tinto is elegant on the palate with soft tannins and vibrant acidity leading to a long and expressive finish.

FOOD PAIRING

Pairs well with portabella mushroom burgers or spicy beef stirfry

VINEYARD & PRODUCTION INFO

Vineyard name:	Quinta de Chocalha
Vineyard size:	75
Soil composition:	Calcareous and Clay
Training method:	Guyot
Elevation:	660 feet
Vines/acre:	1600
Yield/acre:	1.6 tons
Exposure:	Various
Harvest time:	September
Bottles produced of this wine:	15,960

WINEMAKING & AGING

Varietal composition:	40% Touriga Nacional, 25% Touriga Franca, 15% Tinta Roriz, 10% Castelão, 10% Alicante Bouschet
Fermentation container:	Lagares
Length of alcoholic fermentation:	12 days
Fermentation temperature:	79 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Type of oak:	French
Length of aging before bottling:	18 months
Length of bottle aging:	1 year
Total SO ₂ :	119 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.67
Residual sugar:	0.9 g/L
Acidity:	5.72 g/L
Dry extract:	33.3 g/L